

# Food Based Menu Production Record #7

Purpose: One day on one page using some standardized recipes.

California Department of Education  
Nutrition Services Division

Date: \_\_\_\_\_ Site: \_\_\_\_\_ Offer vs Serve: Circle yes / no

	Student Group Age/Gr _____	Student Group Age/Gr _____	Student Group Age/Gr _____	Adults		Total						
Estimated												
Actual												
Menu item and form used	Estimated Portions	Recipe or product (name, number, code)	Planned Portion size (by weight or portion)	Contribution to meal pattern				Number times recipe	Amount of food used (purchase unit-lbs/qty)	Number of student servings	Number of A la carte & adult servings	Leftover servings
				M/MA oz	G/B serv	V/F cups	Milk oz					
Meat/meat alternate												
Grains/breads												
Vegetables/fruits												
Milk												
Extra foods												
Total Contributions to Meal Pattern												

All information required for Offer vs Serve and/or portion adjusting and choices.

08/99